

CHABLIS PREMIER CRU MONTMAINS DOMAINE 2024

The steep and rocky slopes stretching to the right and left of the Serein are the cradle of a history over one hundred and fifty million years old. A unique Kimmeridgian terroir, an alternation of marl and marly limestone, endows Chablis wines with a mineral character and immense freshness. A typicity that is envied, often imitated but never equalled. As incomparable and admirable as it may be, a terroir can only fully reveal its potential through the work of people. At Domaine William Fèvre, everything is done, regardless of the level of appellation, to express the authenticity of the Chablis terroirs.



VINEYARD ATTRIBUTES

Appellation : AOC Chablis Premier Cru Montmains, Bourgogne, Chablis, France
Appellation of 118 hectares on the left bank of the Serein, on very well-oriented lands but very sensitive to frost. The Premier Cru Montmains has a distinct typicity linked to its very stony terroir, which gives the wine very pronounced mineral aromas, with extraordinary power and excellent aging potential.

Terroir : Fairly deep soils over an airy Kimmeridgian subsoil, with a mix of marl and clays. The plots cover 3.89 hectares, oriented southeast, located in the lieux-dits Montmains, Butteaux and Forêt, and are very representative of this Premier Cru.

VINTAGE SUMMARY

2024 was a vintage that left a lasting impression. After a particularly mild February, March continued to be mild with very wet conditions. April brought two nights of frost and a first episode of hail, which was not serious. A very heavy hailstorm struck the Chablis vineyards on 1 May, severely affecting the left bank. May and June saw very fluctuating temperatures, which slowed down flowering, while alternating rain and thunderstorms led to high mildew pressure. Hail struck again at the end of July, giving way to a drier and warmer August. September began mildly, allowing the grapes to ripen. The harvest began on 20 September in good conditions. The quality was there, but this succession of climatic hazards had a significant impact on volumes.

WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short-duration pneumatic pressing (1h30 to 2h00) for a delicate separation between the solid and liquid parts of the grapes. Very light static settling to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The vinifications are carried out in stainless steel vats. Aging lasts 18 months, including 5 to 6 months on fine lees in French oak barrels for 30% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

Structured, nervy and mineral wine with good length on the palate. Very precise and fresh, it shows exemplary concentration.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 13 % vol.